



## **Hors d' Oeuvres**

Priced by the dozen

### **Anti Pasta Crostini**

Salami, roasted red pepper, garlic herb spread, parmesan and basil

\$21

### **BLT Canapé**

Crostini, garlic aioli, micro greens tomato jam and bacon

\$21

### **Strawberry, Bleu Cheese, Basil and Balsamic Canapé**

Toast round, sliced fresh strawberry, bleu cheese crumbles and chiffonade basil

\$21

### **Prosciutto, Melon, Fig and Goat Cheese canapé**

Whipped goat cheese, cantaloupe, dried black mission figs  
and prosciutto served on toasted round

\$21

### **Asparagus Tips Wrapped in Prosciutto**

Sundried tomato aoli

\$24

### **Roasted Strip Steak Crostini**

Thinly sliced on a brioche round with horseradish cream

\$27

### **Grilled Sweet Chilly Glazed Shrimp**

\$36

### **Risotto cakes**

Panko crusted risotto with roasted garlic aioli

\$24

### **Candy Bacon Wrapped Scallops**

\$36

### **Butter Crab Cakes**

With sweet and spicy remoulade

\$36

**Beef and Bleu Cheese Meatballs**

Tenderloin, shallot, bleu cheese and herb meat ball with cabernet onion demi glaze  
\$24

**Spinach and Artichoke Flatbread**

Garnished with cherry tomatoes  
\$24

**Bruschetta**

Fresh Pesto, Tomato jam and Mozzarella Cheese  
\$24

**Chicken Satay**

With a coconut peanut sauce  
\$21

**Asian Beef Satay**

With ginger soy sauce  
\$30

**Mini Brie Quesadillas**

With caramelized apples  
\$28

**Pig in the Blanket**

With beer mustard dipping sauce  
\$24

**Crab and Scallion Ragoon**

With sweet chili sauce  
\$30

**Olive and Goat Cheese Tapenade**

On endive  
\$24

**Crispy Artichoke Hearts**

With preserved lemon aioli  
\$24

## **Specialty Hors d' Oeuvres Stations**

Priced per person

### **Chicken Fingers**

With BBQ sauce and ranch

\$7

### **Gus Pretzel**

with beer cheese dip

\$7

### **Vegetable Crudite**

With garlic herb dip and roasted pepper aioli

\$8

### **Imported and Domestic Cheese Display**

With fruit garnishes and french bread

\$10

### **Baked Brie Encroute**

Baby brie wrapped in puff pastry and baked with fig chutney

\$75 for 25

### **Beef Carpaccio**

Beef tenderloin with baby arugula, shaved parmesan, crispy capers, pickled red onions, extra virgin olive oil balsamic glaze sea salt

\$75 for 25pp

### **Antipasta**

Assorted cured meats, cheeses and vegetables and traditional garnishes with French bread

\$10

### **Hummus and Crispy Pita Chips**

Served with feta, gremolata and olives

\$6

### **Spinach and Artichoke Dip**

Spinach and artichoke with parmesan herb cream served with pita bread and garnished with cherry tomatoes

\$6

### **Pomme Fritts**

French fries and sweet potato fries with assorted dips

\$7

### **Toasted Ravioli**

with Marinara Sauce

\$7

**Chicken Wings**

**Your choice** of Garlic Parmesan, Sweet Buffalo or Buffalo style served with whipped bleu cheese and celery sticks

\$8

**Potato Wedges**

Traditional with bacon, cheddar cheese and sour cream

\$6

*(Priced by the piece)*

**Sliders -served on a Hawaiian rolls**

**Choice of:**

Pulled Pork, Carolina Slaw

Smoked turkey breast with cranberry relish

Mini Angus Burgers with American cheese

Smoked Brisket with horseradish cream and house BBQ sauce

\$4 each

**Plated appetizer**

Priced per person

**Prosciutto and Mellon Salad**

Shaved prosciutto, summer melon, pickled red onion, bleu cheese with balsamic glaze

\$10

**Seafood Ravioli**

Lobster shrimp and scallop stuffed ravioli with sherry herb cream sauce

garnished with fried spinach

\$12

**Burrata and Fig**

Creamed filled mozzarella, fig chutney and arugula with black pepper olive oil

\$12

**Shrimp and Gnocchi**

Bronzed shrimp, lemon herb gnocchi, Brussels sprout leaves with butter sauce

\$15

**Soups**

Cups \$5 / Bowl \$8

**French Onion**

With melted swiss cheese and garnished with garlic herb crostini

**Tomato Herb Bisque**

with grilled cheese

**Bloody Mary Gazpacho**  
garnished with whipped cilantro cream

**Sweet Corn Chowder**  
with corn, bacon and garnished with crispy potato

**Chicken and Gnocchi**  
Pulled chicken with house made gnocchi

## **Salads**

### **House**

Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese  
with honey balsamic dressing  
\$5

### **Caesar**

Creamy Caesar dressing with garlic croutons, and shaved parmesan  
\$6

### **Wedge**

Iceberg lettuce, cherry tomato, crispy bacon, hard cooked egg and blue cheese dressing  
\$7

### **Field Greens**

Red grapes, toasted pistachio, black pepper goat cheese and shaved fennel  
with citrus tarragon vinaigrette  
\$7

### **Strawberry Spinach**

Baby spinach, candied pecans, goat cheese, strawberries, shaved red onion  
With poppy seed dressing  
\$8

### **Caprese**

Tomato, basil, fresh mozzarella with extra virgin olive oil and balsamic glaze  
\$8

### **Asian Cashew**

Romaine lettuce, green cabbage, shaved carrots, cilantro, toasted cashews, crispy low mein  
noodles with sweet chili vinaigrette  
\$8

## Entrée

### *Chicken*

#### **Herb Roasted Airline Chicken Breast**

Roasted chicken with  
Marsala: Mushroom, Shallot and Cream  
\$29

#### **Pan Seared Boneless Chicken Breast**

*Choice of Sauce:*

Piccata: lemon caper shallots and white wine butter  
Marsala: Mushroom, Shallot and Cream  
Add \$2 per person -Truffle Bacon Sauce  
\$30

#### **Chicken Roulade**

Breaded chicken breast stuffed with crab, prosciutto and mozzarella cheese  
with roasted pepper tomato sauce  
\$33

### *Fish*

#### **Trout**

pan seared rainbow trout with citrus lump crab in brown butter  
\$26

#### **Pesto Crusted Salmon**

Basil pesto crusted pan seared salmon with balsamic glaze  
\$31

#### **Pan Seared Scallops**

Served over truffle risotto  
\$35

### *Meat*

#### **Apple Smoked Pork Loin**

Honey mustard glaze with apple chutney  
\$31

#### **New Zealand Lamb Chops**

Baked lamb, garlic mustard crusted with apple mint syrup  
\$53

#### **8 oz Center Cut Rib Eye**

with garlic herb butter  
\$41

**NY Strip**

8oz strip steak with wild mushrooms and bacon butter  
\$44

**Filet**

8oz grilled and served with garlic herb butter  
\$55

*Vegetarian/ Pasta*

**Wild Mushroom Risotto**

With asparagus and goat cheese  
\$23

**Pasta Primavera**

Seasonal vegetables in red sauce **or** white sauce  
\$20

**Eggplant Parmesan Lasagna**

Breaded eggplant layered with cheese and fresh herbs with roasted red pepper and tomato sauce  
\$20

**Sausage & Penne**

Italian sausage, roasted red peppers & caramelized onions tossed with a  
Spicy marinara served over penne noodles  
\$23

**Seafood Cannelloni**

shrimp, crab meat, baby spinach, lemon – artichoke puree  
in a saffron seafood cream  
\$32

**Sides**

*(Choice of one vegetable and one side dish)*

Herb roasted red potato  
Whipped potatoes: garlic, butter or cheddar  
Potato Au Gratin  
Four Cheese Mac and cheese  
Wild rice

Squash medley  
Green beans with toasted almonds  
Baby vegetable add \$2  
Asparagus  
Seasonal medley  
Broccoli

## **Desserts**

### **Chocolate Mousse Cups**

Dark chocolate-raspberry mousse with crème anglaise  
\$7

### **Strawberry Short Cake**

Vanilla cake topped with mascarpone cheese and Grand Marnier strawberries  
\$8

### **Caramelized Apple Bread Pudding**

With caramel sauce  
\$6

### **Ice Cream Sandwich**

Choice of:  
French vanilla or chocolate ice cream  
\$5

### **Carrot Cake**

Vanilla bean whipped cream cheese  
\$8

### **Ultimate Chocolate Cake**

with fresh berries  
\$8

## **Childs menu**

*(for children 10 years and under)*

House mix greens with ranch dressing

**Or**

Vegetable stick with ranch dressing

**Choice of:**

Chicken Fingers

Cheeseburger sliders

Grilled cheese

Cheese Pizza

Butter noodles with parmesan cheese

Toasted ravioli with marinara sauce

**Choice of one side:**

French fries, mac and cheese, apple slices

**Dessert:**

Mini Ice Cream Sandwiches  
\$10